NEW ZEALAND

Painting Book

The main types of Dairy Cows used on New Zealand Farms are shown on this page.

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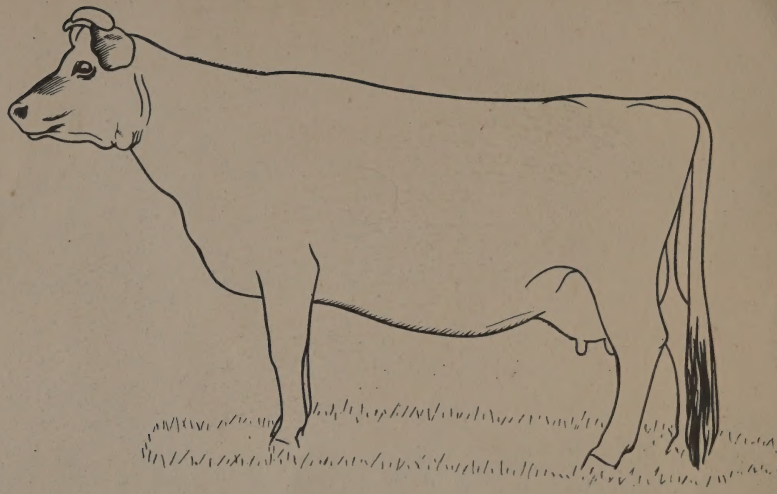
You can colour these pictures left for you in outline, either with crayons or water-colours.

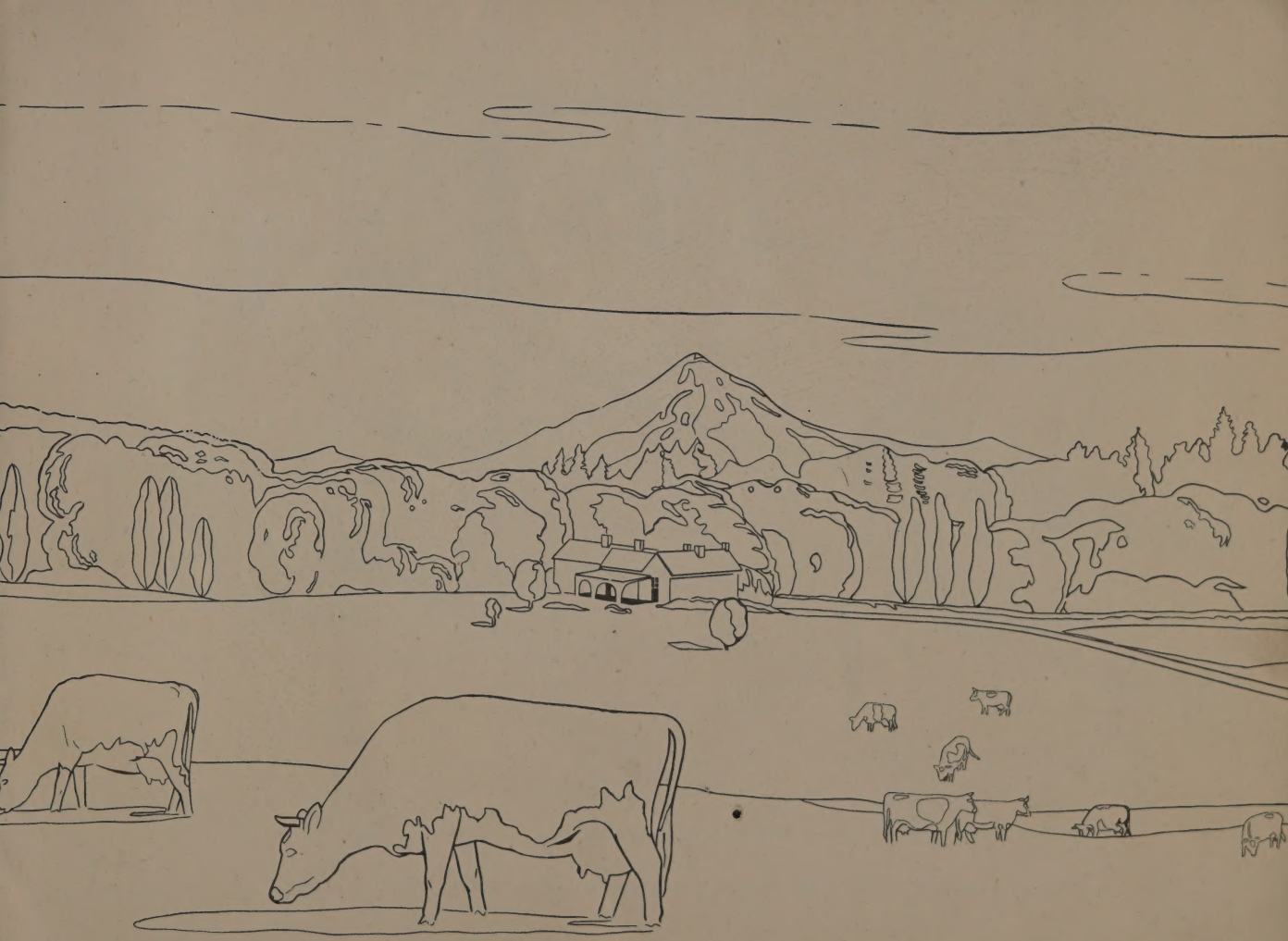
Remember when painting :—

USE CLEAN WATER
KEEP COLOURS CLEAN
DON'T GO OVER THE LINES
WASH YOUR BRUSH AFTER EACH COLOUR

The Jersey has a satiny coat and soft brown eyes, and gives a very rich creamy milk ideal for butter making.



The Friesian is a big animal giving a great quantity of milk. They are always black and white.



DAIRY FARMING, TARANAKI, NEW ZEALAND.

These cows are being milked with modern electrical machinery in an up-to-date New Zealand dairy farm. It is much cleaner and quicker than the old way.

Colour this, and the picture opposite, using your own ideas.

The Cream is carried from the dairy to a stand at the farmhouse gate to be collected by the Cream lorry. Each can is numbered so that it is returned to the right farm.

In some districts the Cream is collected by a launch.

DAIRY FARMING SCENE.

Dairy Farming in New Zealand

There's no finer quality Butter made anywhere in the world than that which comes from New Zealand, it's just delicious and the story of its journey from the other side of the world to your breakfast table is a fascinating one.

New Zealand is about the size of the British Isles, and yet it only has a population one twenty-fifth the size of ours. The actual figures are:— New Zealand, area 100,000 square miles, population 2,000,000, and Great Britain, 94,000 square miles, population 50,000,000.

The capital of New Zealand is Wellington, you will see it on the map at the back of the book.

Before man invented the refrigerator ships, the farms in New Zealand only produced a small quantity of Butter, just enough for their own needs, but when these ships made it possible to bring large quantities of Butter and Cheese across the world in perfect freshness, the dairy farms grew enormously. In 1950 the huge total of 2,554,400 cwts of butter and 1,605,940 cwts of cheese were imported into Great Britain from New Zealand.

To help production in New Zealand, farms are highly mechanised, and many of them are family affairs in which Mother, Father, and the Children all work together.

The Cream for Butter making is separated from the Milk, and goes to the Creamery in cans. But for Cheese making the whole milk is used.

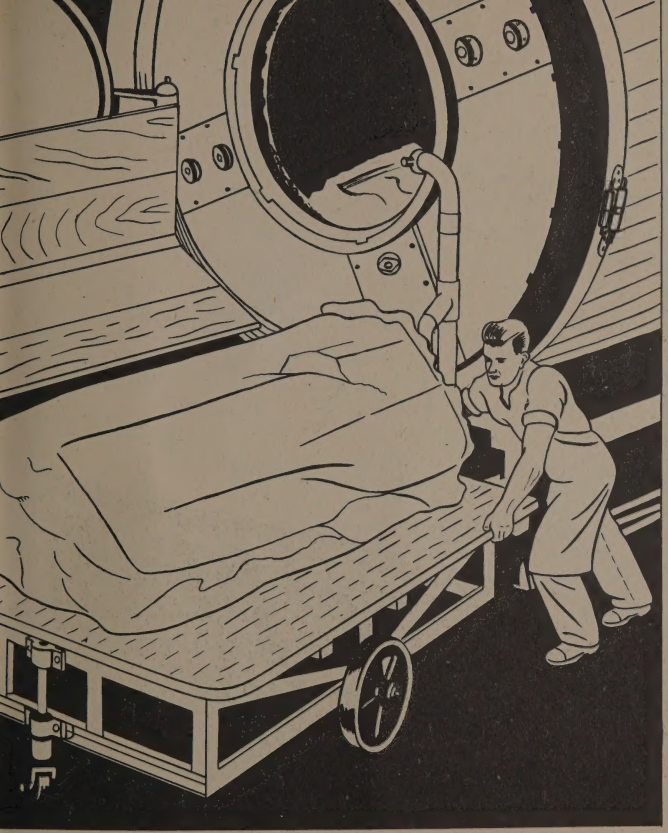
The cans of Cream are usually collected by lorries, but in some districts they are collected in a motor launch, and are taken by river to the Butter making Creamery.

The Cows (mostly Jerseys) are of the finest dairy strains, and all Butter and Cheese has to pass the most searching tests by official New Zealand Government Graders before it can be exported.

The map at the back of the book shows the main dairy farming areas.

Next time you see NEW ZEALAND BUTTER on the table, you will be able to tell Mummy how it got there, all the way across the world.

NEW ZEALAND DAIRY PRODUCTS MARKETING COMMISSION, ST. OLAF HOUSE, TOOLEY STREET, LONDON, S.E. 1.



BUTTER MAKING.

CHEESE MAKING.

Colour these, using your own ideas.

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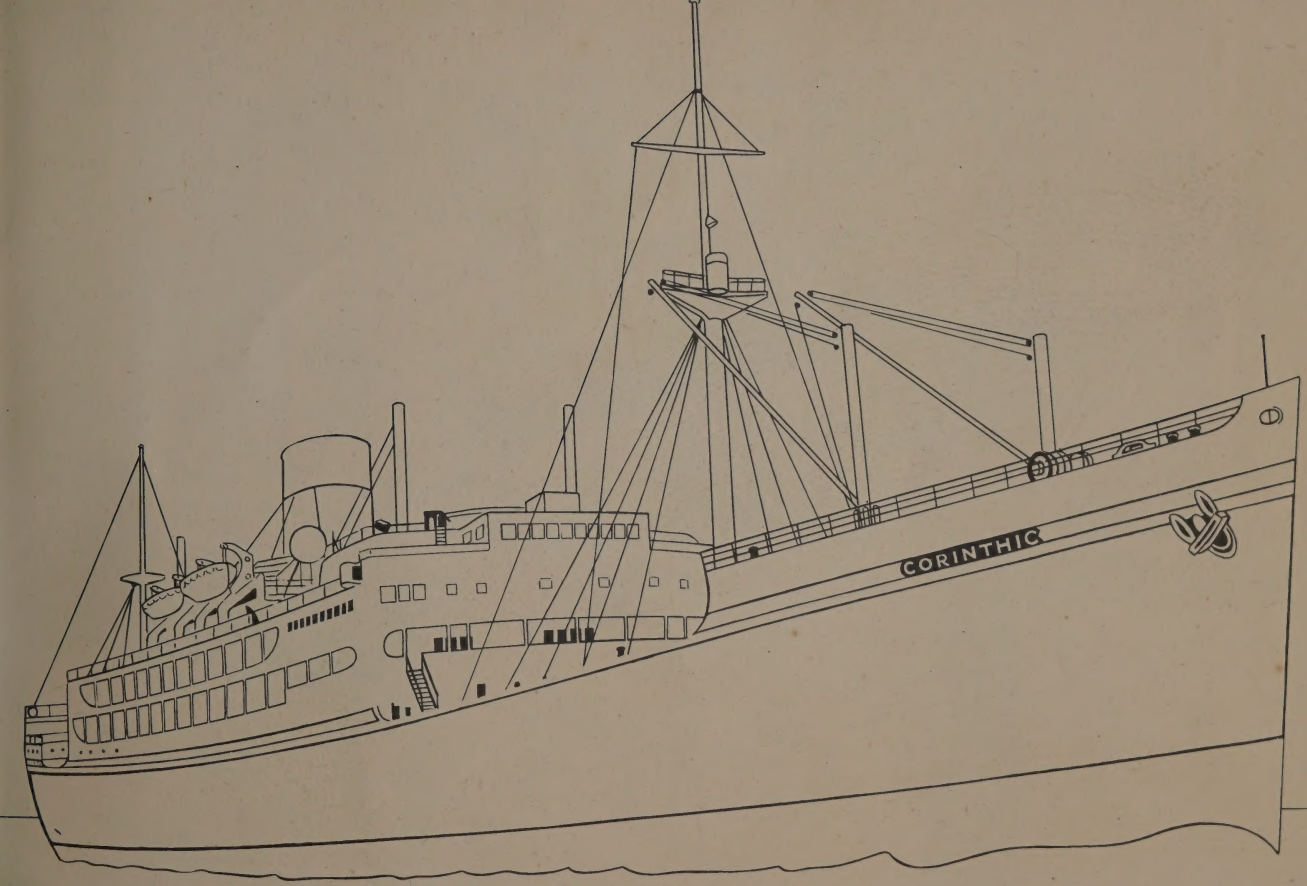

These fast refrigerated ships can bring over 250,000 56lb. boxes of Butter on each journey from New Zealand to the United Kingdom.

NEW ZEALAND BUTTER
NEW ZEALAND
EW ZEALAND
NEW ZEALAND
MEAT
LOIN
NEW ZEALAND
PURE BUTTER
NEW ZEALAND
FERNLEAF
NEW ZEALAND
NEW ZEALAND BUTTER

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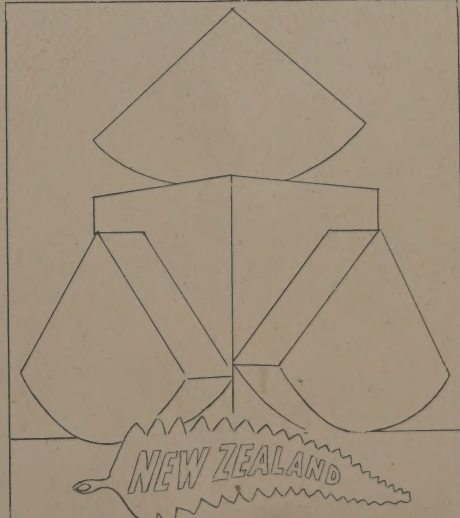
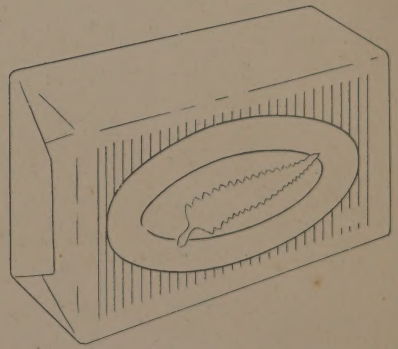
PURE BUTTER


NEW ZEALAND



NEW ZEALAND
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AUCKLAND
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GISBORNE
TARANAKI
NAPIER
WELLINGTON
TASMAN SEA
TO LONDON 12720 MILES
NELSON
MARLBOROUGH
CHRISTCHURCH
WESTLAND
CANTERBURY
OTAGO
SOUTHLAND
DUNEDIN
STEWART ISLAND
PACIFIC OCEAN
DAIRYING
SHEEP
FRUIT
KAURI FOREST